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Marietta celebrates!

BY ANDREW WIDENER

dounded in 1834, the city of Marietta is one Atlanta's oldest and most populous suburbs. The antebellum town located in the shadow of Kennesaw Mountain has become a bustling city, its quaint downtown a perfect fusion of old and new. To commemorate Marietta's 175th anniversary, employees published in June of last year a comprehensive anthology of their favorite recipes.

Past and present join together in this cookbook just as they do in the city itself. Here, in town, visitors find both a Confederate cemetery and a national one, and in "175th Anniversary Marietta Employee Cookbook," readers discover a similarly diverse array of recipes. Among them are Mexican Wedding Cookies, Brown Sugar and Bourbon Ribs, Tabbouleh, Golden Baked Macaroni and Cheese, Spinach and Scallop Quesadillas and Sweet Raspberry Lime Iced Tea.

This diverse collection of more than 615 recipes is useful for cooks, delicious for those partaking in the dishes and a perfect preservation of Marietta's culinary history. The many participants in this project were conscious of its historical importance and thus contributed many old and family recipes. Particular attention was paid to the cover photograph, an image of the Glover Park gazebo in downtown Marietta. The back cover is a collage of beautiful photographs of the city.

The cookbook, which has sold hundreds of copies, is divided into eight sections, the first five cover the typical courses of a meal. The last three sections are unique: Pet Corner, RVer's Cooking, and This & That & Helpful Hints. For canine family



members, the offerings include Apple Crunch Pupcakes and Glazed Dog Biscuits. RVer's Cooking has several delicious recipes that are ideal for camping out or long road trips.

Here is a savory recipe for Nana's Tomato and Cheese Macaroni, submitted by Vickie Leslie, who works in purchasing.

Nana's Tomato and Cheese Macaroni

Vickie Leslie

2 cups uncooked macaroni

I quart tomatoes

I teaspoon sugar

I teaspoon dry mustard

1/2 teaspoon salt

1/4 teaspoon pepper

1/4 teaspoon celery seed

I to 2 cups grated cheddar cheese,

Preheat oven to 350 degrees. Cook and drain macaroni according to package directions. Spoon 1/3 of tomatoes into a well-greased 1-1/2-quart casserole dish. Mix remaining tomatoes with spices. Stir in the macaroni, with 1/2 to 1 cup cheese. Combine well and pour into casserole dish. Top with remaining grated cheese.

Copies of "175th Anniversary Marietta Employee Cookbook" are available for \$12 each, plus shipping charges (for 1-3 cookbooks, add \$10.70; for 4-6 cookbooks, add \$21.40). Make checks or money orders payable to City of Marietta and mail to: City of Marietta, Attn: Purchasing Department, 205 Lawrence St., Marietta, GA 30060. Allow 4-6 weeks for delivery.